

[54] **METHOD FOR PRODUCING PRODUCTS ENHANCED WITH SYNTHETIC COFFEE GRINDER GAS FLAVOR**

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[21] Appl. No.: **353,261**

[22] Filed: **Mar. 1, 1982**

Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 195,913, Oct. 10, 1980, abandoned, which is a continuation of Ser. No. 15,988, Feb. 28, 1979, abandoned, which is a continuation of Ser. No. 906,811, May 17, 1978, abandoned.

[51] Int. Cl.³ **A23L 1/234**

[52] U.S. Cl. **426/533; 426/534; 426/594**

[58] Field of Search **426/533, 534, 594**

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[57] **ABSTRACT**

Known coffee flavor compounds including methyl mercaptan, a molar excess of carbonyl compounds and furfuryl mercaptan are combined in an aqueous solution of an inert, water-soluble carbohydrate at a preferred level of less than about 3% and then promptly dried, such as by spray-drying. These compounds may be fixed either separately or together. The dried fixed enhancer material is then combined with soluble coffee solids and/or soluble coffee-like solids powdered food-stuffs.

14 Claims, No Drawings